



Swedish Pancakes

Make ahead and keep the batter in the refrigerator; this easy and fast breakfast with great flavors tastes more like an omelet than a pancake. Made with our [Baking & Pancake Mix](#).

Yield: Regular recipe makes three 6 to 8-inch pancakes, large batch makes 12.

Ingredients

- 2 TBSP [Pamela's Baking & Pancake Mix](#)
- 2 eggs, large
- ¼ tsp salt
- grind of black pepper
- Additions to each pancake:
 - 1 tsp chopped chives, green onions, or basil chiffonade
 - 1 TBSP grated Parmesan cheese
- Large Batch
 - ½ cup [Pamela's Baking & Pancake Mix](#)
 - 8 eggs, large
 - 1 tsp salt
 - ¼ tsp black pepper

Directions



Beat eggs well. Add Baking & Pancake Mix, salt, and pepper and whisk, beat or blend until smooth.



Prep additions before melting ½ TBSP butter in 6 to 8" pan on medium heat.



Add ¼ to ⅓ cup batter (depending on pan size), sprinkle herbs and cheese on top, and swirl to cover bottom of the pan (like cooking a crepe).



When bottom is set and top is not quite set, gently flip and cook about 30 seconds longer.



Save the rest of the batter in a mason jar in the refrigerator and have a quick bite in the mornings. Batter will store in the refrigerator for 4 days. Shake it well before pouring out of the jar.

Chef's Note: for a wonderful breakfast in a hurry, try some crispy bacon or prosciutto crumbled into the pancake. Or after removing from the pan, spread with soft cheese like Boursin, while still warm, roll up and enjoy.



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